FOOD MIXER
USER MANUAL

Please read this manual carefully before using.

CONTENTS

1. Machine Partly Illustration
2. Parts List
3. Function features
4. Assembly
5. Operating
6. Safety caution
7. Maintenance
8. Trouble and Solution
9. Technical Specification
10. Electronic Drawing

The product executes the standards of GB-4706.38-2003, CE, RoHS.

Note: Please save the manual carefully for checking. Apologize for announcement if any products update.

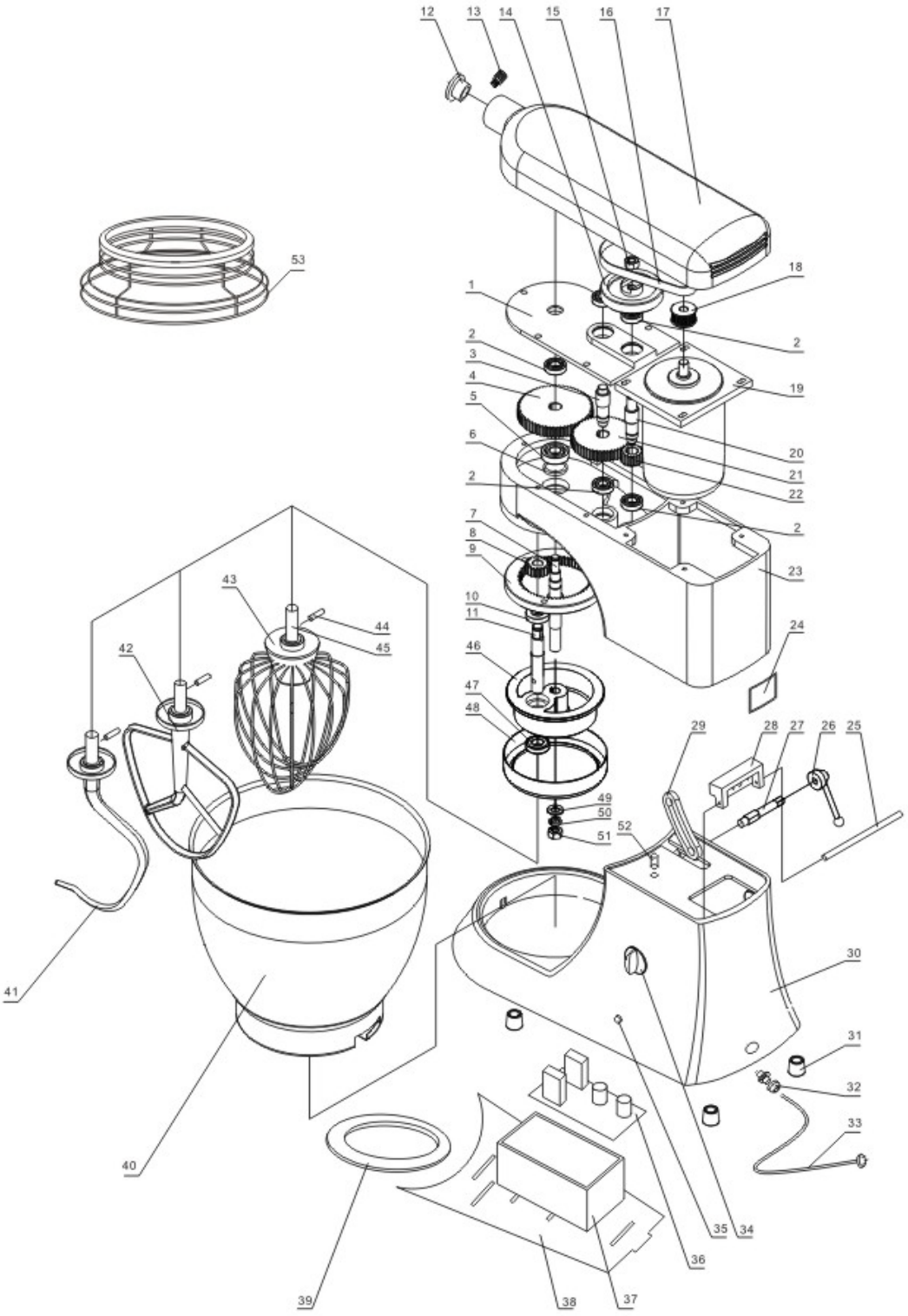
The mixer is a new product of our company developed with latest technology.

It can mix dough, dumpling stuffing, circumrotate eggs and cream. Constant-torque and infinite variable speed technologies have been used in the mixer.

You can select any rotating speed from 147rpm to 917rpm for different load. There is overload protection installation in the newest mixer.

It is fine-looking, easy and safe to operate. There are wide application fields. Also, this mixer works efficiently and smoothly. It is an excellent helper to make cake and dough food in west food kitchen, bar, restaurant and home etc.

1. Machine Illustration Diagram:



2. Parts list

Items	Part Number	Description	Remark
1.	CS10003-04	Root plane	
2	CS10003-61	Contain oil bearing	Φ22xΦ10x6(5)
3	CS10003-11	Middle axle	
4	CS10003-16	Large gear	
5	GB278-80101	Bearing	Outside buy
6	12x25x10HG/T2811	Seal	Outside buy
7	CS10003-19	Center gear	
8	CS10003-17	Planet gear	
9	CS10003-15	Inner gear	
10	CS10003-23	Bearing	2
11	CS10003-14	Mixing axle	
12	CS10003-44	Interception	
13	CS10003-47	Lock handle	
14	CS10003-03	Large belt wheel	
15	GB6170-80-M8(Left)	Nut	Outside buy
16	120XL037	Belt	Outside buy
17	CS10003-07	Top cover	
18	CS10003-05	Small belt wheel	
19	CS10003-02	Motor	
20	CS10003-08	Axle of belt wheel	
21	CS10003-12	Transfer gear	
22	CS10003-10	Driving gear	
23	CS10003-01	Body	
24	CS10003-63	Nameplate	
25	CS10003-43	Axle pin	
26	CS10003-48	Handle	
27	CS10003-25	Support axle	
28	CS10003-06	Overturn seat	
29	CS10003-24	Support plane	
30	CS10003-18	Base plane	
31	CS10003-21		
32	M16x10x30	Cable connector	Outside buy
33	GB5023.5-1997	Electric wire	3x0.75mm^{2}L=1850mm
34		Speed adjusting button	Outside buy
35		Indicator switch	Outside buy
36	CS10003-62	Circuit plate	
37	CS10003-39	Electronic box	
38	CS10003-22	Base plate	
39	CS10003-27	Rubber mat	
40	CS10003-36	Mixing bowl	
41	CS10003-29	Hook shape mixing agitator	Option
42	CS10003-30	Racket shape mixing agitator	Option
43	CS10003-31	Net shape mixing agitator	
44	CS10003-41	Pin	3
45	CS10003-46	Connecting axle	3
46	CS10003-09	Main axle cover	

47	20x25x7HG/T2811	Seal	Outside buy
48	CS10003-28	Adorning cover	
49	GB95-85-Φ8	Cushion	Outside buy
50	GB93-76-Φ8	Spring cushion	Outside buy
51	GB6170-86-M8	Mut	Outside buy
52	CS10003-53	Orientation pin	
53	CS10003-60	Protective net	Option
Indication: Having no explanation, the spare parts' quantity in annotation fence equals to one.			

3. Function Features

As the mixer has used infinitely variable speed and planetary gear technologies, it has a large speed range. Easily operate. It can mix dough and dumpling stuffing, circumrotate eggs and mix cream. It is a very good assistant in west food kitchen, bakery, bar, restaurant and home.

4. Assembly

4.1 It is better to put the mixer on horizontal & stable plane. The best height of the plane is between 650mm-750mm. Please leave 150mm space at front and rear, and 300mm at left and right.

4.2 The power must use a separate electronic socket with fuse protection device. Rated voltage is 220V and frequency is 50Hz.

4.3 The electronic socket must have a ground connection.

4.4 It is necessary to invite electricians to connect it to power.

5. Operation

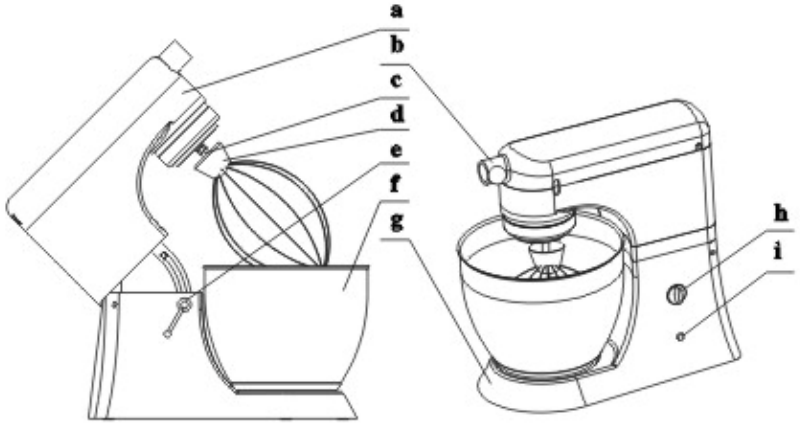
5.1 Assemble and disassemble

Shut off the machine. Turn by clockwise direction the handle to horizontal position by left hand. The head of the machine will rise to an angle automatically. Then release the handle. Raising the head "a"to 45^0, the head will be locked and the handle will leap back to vertical position.

Along with a hole of the mixer axle, insert the mixing agitator "d" to the hole in axle of mixer "c" lightly. Turn right to "stop point" to assemble the mixing agitator. Reverse the process to disassemble the mixing agitator.

Rotate the handle to horizontal position by left hand and the head will fall down. Push the head down to lock. It is a working position. The handle will leap back to horizontal position.

The state of mixer head raising (Drawing 2)



Drawing 2

a. Head of mixer b. Interception c. Axle of mixing
d. Agitator of mixing e. Handle f. Bowl of mixing
g. Speed adjusting button h. Switch i. Base plane

5.2 Make choice of a suitable mixing agitator

There are three kinds of mixing agitator for choice.

5.2.1 Hook shape mixing agitator (NO.32) is for sticking and large things, such as dough etc.

5.2.2 Racket shape mixing agitator (NO.33) is for bulking things, such as meat dumpling stuffing etc.

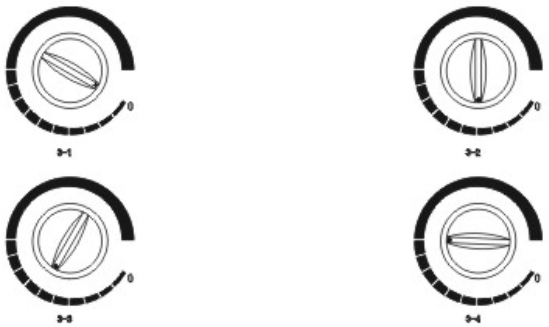
5.2.3 Net shape mixing agitator (NO.34) is for unsticking or just a little sticking things, such as eggs and cream.

Note: Don't select the mixing agitator wantonly, otherwise the machine will not be working, even will be broken. Please accord to the viscidity of mixing things to make a choice.

5.3 How to assemble and disassemble the bowl

Shut off the machine and raise the head of the mixer "a". Hold tightly the stainless steel body with your two hands and following the hour hand to revolve to halt point, it can be fixed.

Reverse the process to disassemble the bowl. Do the step 5.1 again and push the head down to lock and the handle "e will be at vertical position.



Drawing 3

5.4 The speed adjusting

Set the speed button to "O" position (Drawing 3-1) and connect the electronic power. Then the indicator light will be on. Start the machine by clockwise direction and turn the button to adjust the speed according to the property of mixing material and the mixing agitator. The speed will increase while the button turn from right to left.

When the arrow indicates to top-left (Drawing 3-2), the mixer is at low speed and it is good for dough mixing.

When the arrow indicates to top middle (Drawing 3-3), the mixer is in middle speed and it is good for mixing meat dumpling stuffing.

When the arrow indicates to top right (Drawing 3-4), the mixer is at high speed and it is good for breaking eggs.

This mixer has infinite variable speed. Users can choice the best speed for your job.

Rotary direction: (from shaft out): The rotary direction of main shaft cover (Item47) is clockwise (Red arrow), and rotary direction of mixing shaft (Item46) is anticlockwise.

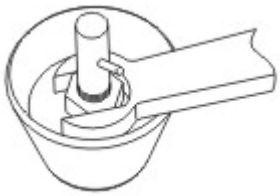
Note: Don't against the speed choice law above. Otherwise the machine working efficiency will be reduced, sometimes even broken. Don't operate the machine over 10 minutes each time. The maximum weight not exceeds 500G. When mixing flour, the limit gear is just gear 1. Others can

use gear2.

5.5 How to adjust the height of mixing agitator

Sometimes, the interval between bottom of mixing agitator and bowl is too close and sometimes it is too big, so adjusting the height of mixing agitator is necessary. Detail is as below:

a. Shut off power first.
b. Use a wrench to release the nut of mixing agitator.
c. Adjust the interval.



d. Tighten up the nut.

Drawing 4

5.6 After each job is finished, please return back the speed button to "O" position, then turn off the machine and cut off the power.

6. Safety caution

6.1 Remove the machine and cut off the power first. When disassemble the mixing agitator, mixing bowl machine must be turn off.
6.2 Don't use your wet fingers to operate the machine.
6.3 Don't water the machine. Don't put it in water.
6.4 If any parts are broken or it is in abnormal condition must stop the machine, waiting to fix by technician.
6.5 Don't put fingers in bowl while it is working,
6.6 Under age persons please keep away from the machine.
6.7 When it is working or the head is rising, the handle must be at vertical position.
6.8 When the head is rising, don't put any fingers on link parts between head and stand of machine for injury.
6.9 There is a ground point (Mark) in back of stands. Please keep it in original position after maintenance.

7. Maintenance

7.1 It is food machine, so all parts that contact with food have to be removed and washed clean every day after working. Don't use cleaning pharmaceutical that may injure persons.
7.2 Don't turn on if there is nothing in bowl.
7.3 When the mixing agitator beats bowl, stop working immediately and correct the space or change the agitator or bowl if necessary.
7.4 After one year used, please contact with supplier for technicians to maintain the machine.

8. Trouble and solution

Trouble	Reason	Solution
Turn on, but don't work	1. No power 2. The speed button is not on "O" position	1. Check the power plug and socket 2. Turn the button to "O" then start the machine

Temperature of motor is increase & Speed is decrease	1. Voltage is too lower 2. Load is too large 3. Mixing head is not suitable 4. Belt wears out	1. Check the electronic Voltage 2. Reduce quantity of mixing (table2) 3. Choose suitable agitator 4. Change a new belt
Suddenly stop while working	1. Load is too large 2. Voltage undulates too large 3. Fuse is broken 4. continue working time is too long	1. Reduce quantity of mixing (table2) 2. Check the voltage 3. Change a new fuse 4. Wait a few minutes then restart
Speed button is out of order	1. The speed button is loose. 2. The button is broken after a long time work	1. Tighten up the screw of speed button 2. Make a call for maintenance
Mixing head beats the barrel	The head position is incorrect	Accord to the item 5.5 to adjust

Note: Please change the carbon brush of electronic motor when it stops working for a long time.

9. Electronic Drawing